



BREAKFAST MENU

PIKO BREAKFAST BUFFET ADULT 37 | KEIKI (AGES 5-12) 18

ENJOY OUR CHEF'S DAILY SELECTIONS

Big Island coffee | fresh juices | tea
made-to-order Omelet Station
fresh fruits | yogurts | pastries | assorted toasts with jams
scrambled eggs | bacon | Big Island Portuguese sausage | breakfast potatoes
* For dine in service only *

PIKO BENEDICT*

Served with lilikoi hollandaise sauce and choice of Wailele potatoes, breakfast potatoes or white rice

CLASSIC EGGS BENEDICT 28

English muffin | two poached eggs | Hilo ham

KEAUHOU BENEDICT 29

Wailele hash cakes | two poached eggs | kalua pork

NORTHERN BENEDICT 30

English muffin | two poached eggs | smoked salmon

KONA BENEDICT 28

English muffin | avocado | tomato | arugula |
two poached eggs

ENTREES

All entrees are served with a choice of Wailele potatoes,
Wailele hash cakes, breakfast potatoes or white rice

SMOKED FISH OMELETTE (GF) 25

locally sourced smoked fish | onions | mozzarella

HAMAKUA OMELETTE (GF) 27

spinach | Hamakua mushrooms | onions |
cherry tomatoes | whipped goat cheese

KENEWA OMELETTE (GF) 24

Hilo ham | peppers | onions | cheddar cheese

KEAUHOU BAY BREAKFAST* 23

two eggs | Big Island Portuguese sausage | toast

SPECIALTY

LOCO MOCO* 24

grilled beef or kalua pork | white rice |
Hamakua mushrooms | gravy | two sunny eggs | green onion

MONTE CRISTO 22

French toast | Hilo Ham | sliced turkey | swiss cheese |
Strawberry-lilikoi compote | powdered sugar

SWEETS

HAWAIIAN SWEETBREAD FRENCH TOAST 19

choice of maple or coconut syrup
add banana & toasted mac nut 5

BELGIAN WAFFLE 20

Haupia cream | butter mochi | berry preserves

LIGHTER

PARFAIT 18

vanilla yogurt | house-made honey-granola |
fresh berries | fresh mint
(Honey produced by our Outrigger beehives)

SMOKED SALMON AND CREAM CHEESE BAGEL 23

toasted bagel | smoked salmon | herb cream cheese |
shallots juliennes | capers

POI-AÇAÍ BOWL (DF) 20

Big Island poi-açaí blend | banana | blueberry | toasted
coconut | cocoa nibs | house-made outrigger honey-granola
(Honey produced by our Outrigger beehives)

AVOCADO TOAST (V) 22

house-made sour dough bread | heirloom tomatoes |
lemon oil | basil | arugula | radish
add poached egg 4*

SIDES

WAILELE POTATOES, WAILELE HASH CAKES (2 cakes),
OR BREAKFAST POTATOES 8

BACON, BIG ISLAND PORTUGUESE SAUSAGE,
OR CHICKEN APPLE SAUSAGE 8

1/2 PAPAYA WITH LIME 9

FRESH SLICED PINEAPPLE 6

WHITE RICE 5

LARGE PASTRIES

GLUTEN-FREE MUFFIN 6

BANANA BREAD 6

CROISSANT 5

TOAST white | wheat | 9-grain 5

BAGEL plain | cinnamon raisin 6

GF—gluten free | V—vegan

A 20% service charge will be added to parties of 6 or more.

* Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Inform your server of any allergies that you may have so we can accommodate your dining experience



BREAKFAST MENU

COFFEE SELECTIONS

HOUSE BREWED COFFEE

Kona coffee blend 4

100% Kona coffee 7

ESPRESSO & AMERICANO

Palila Blend 5

*add an extra shot 2

CAPPUCCINO & LATTE

Palila Blend 6

FLAVORED SYRUPS 1

caramel | vanilla | hazelnut | macadamia nut |
coconut | dark chocolate | white chocolate |
sugar-free caramel | sugar-free vanilla

OTHER BEVERAGES

SODA 5

Coke | Diet Coke | Sprite | Dr. Pepper |
assorted soda water

JUICE 5

orange | pineapple | apple | grapefruit |
POG | tomato

BREWED ICED TEA 5

MILK 5

whole milk | 2% | almond | oat | soy

HOT TEA 4

earl grey | English breakfast | chai

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DINNER MENU
5:30PM – 9:00PM

WE PROUDLY SOURCE FROM AND SUPPORT
OUR BIG ISLAND COMMUNITY OF FISHERMEN, FARMERS AND GROWERS

Adaptations | Big Island Coffee Roasters | Cathee’s Kitchen | Frank’s Foods Inc | Garden Isle Seafood |
Hawai’i Island Goat Dairy | Hawai’i ‘ulu Cooperative | Hilo Products Inc. | Kona Fish Co. | Kuahiwi Ranch | Mānoa Chocolate |
Pacific Coffee Research | Punachicks Farm | Standard Bakery Inc | Tropical Dreams – Waimea Creamery
Aloha Beer Company | Big Island Boochery | Big Island Brewhaus | Halii Maile Distilling Company |
Kona Brewing Company | Kō Hana Distillers | Ko’olau Distillery | Kuleana Rum Works | Meli Brew | Ocean |
Ocean’s Distillery | Ola Brew Company | Pau Maui Vodka | Honey from our OUTRIGGER Apiary

SPECIALTY COCKTAILS

THE PEARL SOUR 17
fid street gin | li hing mui | egg white | lemon | angostura
KONA SUNSET 17
old pali road whiskey | velvet falernum | lilikoi | pineapple |
lemon | angostura
ISLAND 75 15
lychee | fid street gin | avissi prosecco
KEAUHOU MULE 16
pau vodka | ginger | lilikoi | lime | ginger beer
WAYFINDER SPRITZ 17
fid street gin | mango | aperol | lime | simple | avissi prosecco

HANA HOU 16
pau vodka | aperol | strawberry | coconut water
CALAMANSI COOLER 17
pueblo viejo tequila | st. germain | calamansi | lime | cucumber |
mint
1944 16
kohana kea agricole | nanea rum | orgeat | curacao | lime
KONA COFFEE COCKTAIL 17
pau vodka | espresso | luxardo espresso liqueur | amaro
montenegro
POOLSIDE MAI TAI 17
mahina rum | dry curacao | orgeat | lime | pineapple | dark rum
LILIKOI MARGARITA 18
pueblo viejo tequila | triple sec | lime | lilikoi | agave nectar

APPETIZERS

LOCAL SHRIMP (GF) 21
grand marnier flambé | chili pepper water crème
CHARCUTERIE 28
crostini | cheese | cured meats | pickled medley

DOUBLE DIP 20
ulu hummus & smoked fish dip | pita bread | local chips |
red oil | green oil

SOUP & SALAD

KEAUHOU CHOWDER SERVED IN A BREAD BOWL (V, VG) 16
kalo | ulu | ali’i mushrooms | herb & chili oil | coconut cream
ADD LOCAL CATCH OF THE DAY 5
HUNTERS STEW IN A BREAD BOWL 16
island gathered protein | bone broth | spice blend

BABY ROMAINE CAESAR 23
shaved parmesan | anchovy butter | grilled bread
ADD PUNA CHICKEN 15 | SAUTEED SHRIMP 18 |
FRESH CATCH 23

MAINS

CHEF’S FEATURED FRESH CATCH ENTRÉE 46
Please ask your server regarding our Chef’s daily special entrée.
BONE IN PORK CHOP (DF) 45
char grilled | kim chee | gochujang sauce
THE BURGER 32
8oz kuahiwi ranch patty | thick cut whiskey bacon | fried
onions |
reyes point creamed blue cheese | fried avocado |
smoked spicy aioli | pickle spear | truffle herb fries
SUB ALI’I MUSHROOM (V)

FLAT IRON PAPAYA SEED CHILI PEPPER RIBEYE (GF) 47
asian chimichurri | papaya seed pepper demi-glace |
grilled ali’i mushroom and shallots
FRIED HALF PUNA CHICKEN (GF, DF) 42
crispy korean chicken | island braised greens |
shishito peppers
MARUNGAY VEGETABLE PASTA (V, DF; VG) 32
marungay coconut cream | roasted herb vegetable |
charred sweet pepper | chili oil
ADD PUNA CHICKEN 15 | SAUTEED SHRIMP 18 |
FRESH CATCH 23

SIDES

INFUSED COCONUT CILANTRO RICE (GF, V) 9
SAUTEED ISLAND GREENS (GF, V) 12

CREAMY GARLIC MASHED POTATO (GF, V) 9
CHEF’S DAILY BREAD (V) 9

SWEET BITES

TROPICAL DREAMS SORBET (V, GF, DF) 7
inquire for seasonal selection
TROPICAL DREAMS ICE CREAM (V, GF) 7
tahitian vanilla | chocolate | kona coffee | toasted coconut

KONA COFFEE ESPRESSO CRÈME BRULEE (V) 15
BROWN BUTTER MISO CHOCOLATE CHIP COOKIE (V) 17
cast iron baked | tahitian vanilla ice cream
MACNUT Tartlet (V) 13
whiskey caramel | fresh berries

V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free
A \$2 Eco Fee will be charged for each to-go order. A 20% service charge will be added to parties of 6 or more.
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